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In an Ordnance Cafeteria-

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Iowa State College

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In an Ordnance Cafeteria—

*Miss Lenore Sullivan's experiences in wartime
mass food service are related by Dorothy Walker*

FROM a college foods laboratory to six weeks employment in a Denver ordnance plant cafeteria was the vacation experience of Miss Lenore Sullivan of Iowa State's Institution Management Department.

Miss Sullivan worked in various departments to better understand the practical needs of institution management majors for wartime mass feeding.

Food supervision of such a gigantic organization is a full time proposition, according to Miss Sullivan. There are five separate cafeterias and the cafeteria workers as well as the thousands of workers are on three shifts: 8 a. m. to 4 p. m.; 4 p. m. to midnight; and the midnight or "graveyard" shift, 12 to 8 a. m. Factory workers change shifts each week, but the cafeteria employees stay on the same one indefinitely.

Menus are planned by the dietitian to be as nutritionally adequate as possible, with special plate menus featured. The 25 cent special luncheon consists of a meat, potato, vegetable or salad, two rolls, butter and choice of beverage. There are a la carte items like roast beef or roast veal, chicken a la king, chicken pot pie, as well as several choices of vegetables. Interest in adequate diets is shown by the people who flock around vitamin and food charts placed in the dining room.

"A typical picture of the food service starting with the midnight shift goes something like this," Miss Sullivan relates. "We arrive at the plant about 11:30 p. m. and check with the 4 to 12 managers. The cafeterias are filled with people who are getting a 'snack' before going to work. After the workers are served milk or coffee, cookies, pie or doughnuts, the cafeterias clear for about 5 minutes before the outgoing shift comes in for a lunch.

"The counters are cleared and reset for the 2 a. m. rush. The women have a rest period every 2 hours and come in to relax, chat and eat. The counters are dismantled again and between 2:30 and 4:30 a. m. we serve dinner—a real one with soup, meat, potatoes and vegetables. Also on this shift there are many short orders of wheat cakes, ham, eggs and bacon. It makes the mid-night shift quite a merry-go-round.

"Then at 6 a. m. the women come in again during their rest period and have coffee, rolls or fruit juice.

"After that we prepare for breakfast as the 8 o'clock shift comes in. About 9 a. m. I am ready to call it a day"

Quantity food service experience is essential for the successful management of ordnance plant cafeterias, according to Miss Sullivan. Employees are of all ages, sizes and nationalities.